

# Belgian Blonde 14

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **4.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.7%)	81 %	4
Grain	Strzegom Wiedeński	1.5 kg (27.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	10 g	45 min	15.2 %
Boil	East Kent Goldings	25 g	15 min	5.1 %

## Notes

- Słód pilzneński VIKING MALT 4,0kg  
Słód wiedeński VIKING MALT 1,2kg  
10g brewers gold  
25g EKG  
*Sep 13, 2018, 3:17 PM*